

Paul Cluver Sauvignon Blanc 2010

The colour is clear and bright, with a hint of green. The nose is quite expressive, initially dominated by capsicum but then followed by aromas reminiscent of grapefruit, passion fruit and fynbos. The mid-palate mouth feel is rich, with a 'citrus oiliness'. The lingering freshness of the wine is enhanced by mineral notes of gunflint, typical of the Elgin terroir.

The ideal wine aperitif but best enjoyed with food. Refreshing summer time wine, it pairs well with salads and lighter meats. Richer seafood and cheese platters make it work through autumn and winter.

variety : Sauvignon Blanc | 92% Sauvignon Blanc, 8% Semillon

winery : Paul Cluver Family Wine Estate

winemaker : Andries Burger

wine of origin : Elgin, South Africa

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.3 ta : 6.67 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Screwcap

Recent accolades and recognition

Decanter 2009: Silver Medal

John Platter 2010: 4 stars

Jancis Robinson 'Greatest White Wine Buys' for the 2009 entertaining season. London Financial Times, November 2009. Only eight were South African, and only one from Elgin. The highest score allocated was 17.5. The Cluver Sauvignon blanc scored 17.

in the vineyard : 18.7 hectares are under Sauvignon blanc, which equates to 23% of the total plantings of Paul Cluver Wines. Vines range in age from 5 to 16 years. The first plantings were in 1993, the latest in 2004. French and New Zealand clones have been planted (316, 317, 242, 159, 11 and 215) providing a palette of characteristic flavours including tropical fruit, fig and green pepper. The soil is predominantly Bokkeveld shale. Slopes are of various aspects but mostly South and South East facing. Vineyards range in height from 280m to 450m above sea level.

about the harvest: A great year for Sauvignon blanc. Cool summer weather was preceded by late November rain, resulting in a healthy crop averaging 8 tons per hectare. The first Sauvignon blanc grapes were harvested 23 February and the last 13 March. The start date was later than the norm by a week. Grapes were picked early morning and came in at 21-23 Brix, with acidities between 7.5 and 8.7 g/l.



Paul Cluver Family Wine Estate

Elgin

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